

# **Greens and Cheese Pie**

Yield: 6 servings

prep: 1 hr    bake: 1

hr

1 tbsp olive oil  
2 cups thinly sliced green  
onions  
1 minced fennel bulb  
10 cups fresh spinach (5 oz)  
8 cups thinly sliced mustard  
greens (8 oz)  
1 ½ cups feta cheese  
¼ chopped fresh parsley  
¼ cup chopped fresh dill (or  
1 tbsp dried)  
1 tsp dried Greek oregano  
½ tsp salt  
½ tsp black pepper  
phyllo dough  
olive oil or cooking spray

1. Heat oil in a large skillet over med-high heat. Add onions, saute 4 mins. Add fennel, saute 3 mins. Remove onion mixture from pan and cool. Add spinach to pan, saute until wilts. Press excess moisture out of spinach in colander. Repeat with mustard greens. Combine onion mixture, greens, feta, and herbs.

2. Layer a few phyllo sheets in a 13x9 baking dish, brushing each with olive oil. Spread greens mixture over the phyllo. Layer a few phyllo sheets on top of the greens, brushing each with olive oil. Fold edges in and brush top with olive oil. Bake at 375 for 50 mins, cool for 15 mins.



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